

FOHERE 519

FOHERE Meat Slicer User Manual

Model: 519

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1. INTRODUCTION

Thank you for purchasing the FOHERE Meat Slicer. This electric deli food slicer is designed for home use, featuring a powerful 200W motor and two removable 7.5-inch stainless steel blades. It allows for precise thickness adjustment from 0-15mm, making it suitable for slicing various foods such as deli meats, ham, bread, and fruits. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image: The FOHERE Meat Slicer, black in color, with its main slicing blade and two additional blades shown separately. It features a food carriage and a thickness adjustment knob.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before operating the slicer.
- Always ensure the appliance is unplugged from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands clear of the blade at all times. The blade is extremely sharp.
- Do not operate the slicer with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use the food pusher to guide food. Never use your hands directly to push food towards the blade.
- Ensure the slicer is placed on a stable, flat, and dry surface. The non-slip suction feet must be securely attached to

prevent movement during operation.

- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use or stored.
- Do not immerse the motor unit in water or other liquids.
- Always turn the appliance OFF and unplug it before changing accessories or approaching parts that move in use.

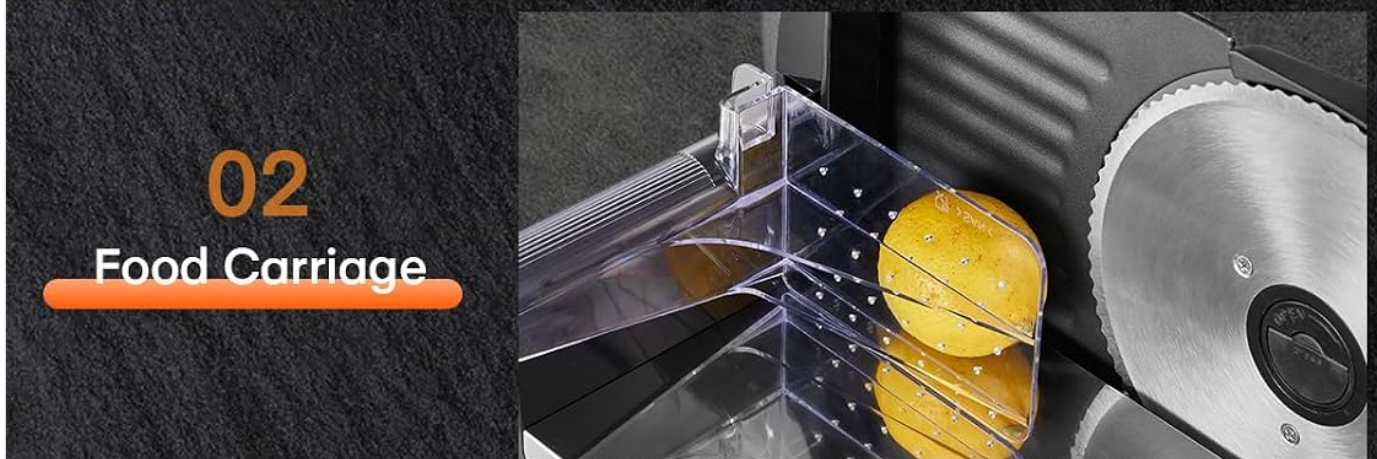
3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main components of your FOHERE Meat Slicer:

- **Main Unit:** Houses the motor and controls.
- **7.5-inch Stainless Steel Blades:** Includes one serrated blade and one non-serrated (smooth) blade for different food types.
- **Thickness Control Knob:** Adjusts slice thickness from 0-15mm.
- **Food Carriage:** Platform for holding food during slicing.
- **Food Pusher/Blade Guard:** Secures food and protects hands.
- **On/Off Switch:** Power control with child lock protection.
- **Non-slip Suction Feet:** Provides stability during operation.



01 Replace Blade Button



02 Food Carriage



03 Child Lock Protection



04 Strong Suction Feet

Image: A detailed view highlighting key features: the blade replacement button, food carriage, child lock protection switch, and strong non-slip suction feet.



Two Removable 7.5" German High Carbon Stainless Steel Blade

No rust, stains or pitting

Image: Close-up of the two removable 7.5-inch German High Carbon Stainless Steel Blades: one serrated blade suitable for partially frozen meat, salami sausage, and bread; and one smooth blade for deli food, sliced ham, fruit, and vegetables.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
2. **Clean:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.
3. **Placement:** Place the slicer on a clean, dry, flat, and stable surface. Press down firmly on the top of the slicer to engage the non-slip suction feet, ensuring it is securely in place.
4. **Blade Installation:**
 - Ensure the slicer is unplugged.
 - Select the desired blade (serrated or smooth).
 - Align the blade with the motor shaft and press the blade replacement button (refer to Product Overview image).
 - Rotate the blade clockwise until it locks securely into place.
5. **Food Carriage and Pusher:** Ensure the food carriage slides smoothly and the food pusher is correctly attached.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

The FOHERE Meat Slicer is equipped with a 200W powerful motor for efficient slicing.

Advanced Design For Fast Processing

Your reliable assistant

200W Powerful Motor

Cut evenly each time & Low noise

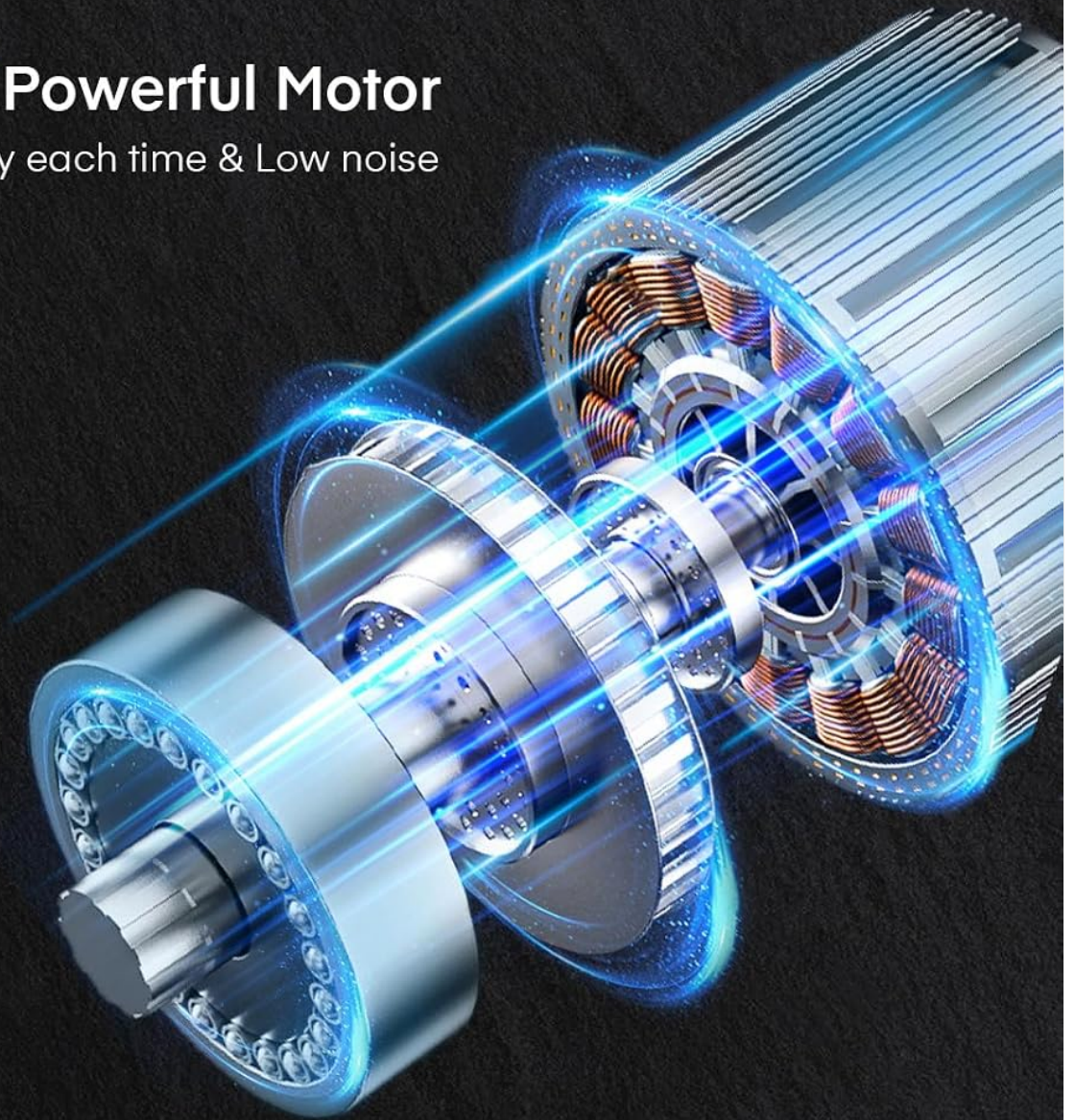


Image: An illustration of the 200W powerful motor, highlighting its advanced design for fast processing and low noise operation, ensuring even cuts every time.

1. **Prepare Food:** For best results, especially with meat, ensure it is slightly chilled or partially frozen (10-30 minutes in the freezer) to firm it up. Fully frozen meat must be thawed for 20-30 minutes before slicing. Avoid slicing foods with bones.

2. **Adjust Thickness:** Turn the thickness control knob to your desired slice thickness (0-15mm). For very thin slices, set it to a lower number.
3. **Place Food:** Place the food item firmly on the food carriage. Use the food pusher to secure the food against the guide plate and the blade.
4. **Turn On:** Flip the On/Off switch to the "ON" position. The blade will begin to rotate.
5. **Slice:** While holding the food pusher firmly, gently push the food carriage back and forth, guiding the food towards the rotating blade. Apply even pressure for consistent slices. For a more even slice, press the food against the guide plate as shown in the video.
6. **Turn Off:** Once slicing is complete, flip the On/Off switch to the "OFF" position and unplug the appliance.

5.1 Slicing Different Food Types

- **Meat (Deli, Ham, Roasts):** Use either the serrated or smooth blade. For very thin slices (e.g., for jerky), ensure meat is slightly firm.

Slice Like A Pro

- ▶ Powerful 200 watt Motor
- ▶ Food-grade Pusher
- ▶ Die-cast Aluminum Housing
- ▶ Two 7.5" Stainless Steel Blades
- ▶ 0-15mm Adjustable Thickness
- ▶ Child Lock Switch for Safe Use



Image: The FOHERE Meat Slicer demonstrating its slicing capability with ham, showing thin, uniform slices.

- **Bread:** The serrated blade is ideal for slicing bread.



SLICING TO THE DESIRED THICKNESS



5mm
Salami, Cheese



10mm
Veggies, Bread



15mm
For steak,
cooked meat

Image: A close-up of the thickness adjustment knob, with examples of sliced salami (5mm), vegetables/bread (10mm), and steak/cooked meat (15mm).

- **Fruits & Vegetables (e.g., Cucumber, Pepper, Orange, Tomato, Onion):** The smooth blade is generally preferred for softer items. Ensure items are firm enough to hold shape during slicing.

Your browser does not support the video tag.

Video: Official product video demonstrating the FOHERE Meat Slicer's features and operation, including slicing various foods like meat, bread, cucumber, pepper, orange, tomato, and onion, as well as showing cleaning steps. The video highlights adjustable

thickness, easy blade change, and safety features.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your slicer. Always unplug the slicer before cleaning.

1. **Blade Removal:** Carefully remove the blade by pressing the blade replacement button and rotating counter-clockwise.
2. **Cleaning Blades:** Wash the blades with warm, soapy water. The blades are dishwasher safe. Handle with extreme care due to sharpness.
3. **Cleaning Food Carriage and Pusher:** The food carriage and pusher are removable and washable. Wash them with warm, soapy water.
4. **Cleaning Main Unit:** Wipe down the main unit with a damp cloth. Do not immerse the motor unit in water.
5. **Drying:** Ensure all parts are thoroughly dry before reassembling or storing.
6. **Storage:** Store the slicer in a clean, dry place, away from children. Its compact design (15.74 x 9.84 x 9.84 inches) makes it ideal for most cabinets and tabletops.

Make Cleaning Simple and Fast

Easily removable blades and trays, so no longer have to worry about cleaning



Removable blade

Removable& Washable
Food Carriage

Image: Visual guide showing how to remove the blade for cleaning under running water, and how the food carriage is removable and washable for easy cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; Power switch off; Power outage.	Ensure plug is securely in outlet; Turn switch to "ON"; Check household circuit breaker.
Slices are uneven or ragged.	Food not firm enough; Incorrect blade for food type; Blade not clean or dull.	Chill or partially freeze food; Use appropriate blade (serrated for bread, smooth for deli meat/veg); Clean blade or consider replacement if dull.
Slicer moves during operation.	Non-slip suction feet not engaged or surface is not clean/dry.	Ensure surface is clean and dry; Press down firmly on slicer to engage suction feet.
Motor sounds strained or slows down.	Overloading with too much pressure; Food is too hard/frozen.	Reduce pressure; Ensure food is adequately chilled but not fully frozen. Blades run slower for better cutting results and longer machine life.

8. PRODUCT SPECIFICATIONS

- **Brand:** FOHERE
- **Model:** 519
- **Power:** 200W
- **Blade Material:** 304 Stainless Steel
- **Blade Diameter:** 7.5 inches
- **Adjustable Thickness:** 0-15mm
- **Product Dimensions:** 16.3"L x 10.6"W x 10.6"H
- **Item Weight:** 9.19 Pounds
- **Material:** Die-cast Aluminum (body), Stainless Steel (meat cutting table and blade), FDA-compliant materials (push rod, non-slip feet).
- **Color:** Black
- **Operation Mode:** Automatic
- **Special Features:** Adjustable Thickness, Powerful Motor, Two Stainless Steel Blades (serrated + non-serrated), Designed for home use, Child Lock Switch, Non-slip Suction Feet.



PRODUCT SPECIFICATION

Compact size, easy to store



Image: The FOHERE Meat Slicer with its dimensions (16.3 in L, 10.6 in W, 10.6 in H) and weight (8.39 lb) indicated, demonstrating its compact size suitable for kitchen countertops and cabinet storage.

9. WARRANTY AND SUPPORT

FOHERE is committed to providing high-quality products and professional after-sales service. For any product-related inquiries, issues, or warranty claims, please contact FOHERE customer support.

Additional protection plans may be available for purchase through your retailer, such as 3-Year or 4-Year Protection Plans, or a Complete Protect plan.

A PDF version of this user manual is also available for download:[User Manual \(PDF\)](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question